



Holly Grove School Newsletter

23rd May 2022

www.holly-grove.lancs.sch.uk / www.facebook.com/HollyGroveSchool

We hope you had a Great Weekend !

Thank you to everyone who attended our recent family forum. We hope you found our 'Communication' discussion helpful. If you need any more info or support, do not hesitate to contact us.

School closes **Friday 27th May** and reopens **Tuesday 7th June**.

Have a Great Half Term!

The Queen's Platinum Jubilee

Celebrating British Values

Friday 27th May
12.30pm-2.15pm

Bring your own picnic and enjoy the party atmosphere!

We want to recognise the Queen's amazing achievement of being the first British Monarch to celebrate a Platinum Jubilee after 70 years of service!

Games
Fun
Dancing

The Queen's Platinum Jubilee

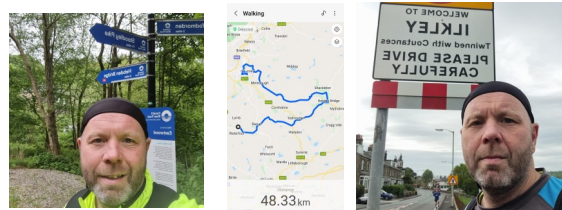
Nick's 50 Miles in 24 Hours

Nick has been training hard for his walking challenge to raise funds for The Georgia Fourie Butterfly Fund. He will be completing his 50 miles in 24 hours walk during half term.

There is a link to Nick's Just Giving page on our fb page or you can follow the link:

<https://www.justgiving.com/fundraising/nick50at50>

Good Luck Nick!



It looks like Connor's Class had a lovely time visiting St Annes Beach.

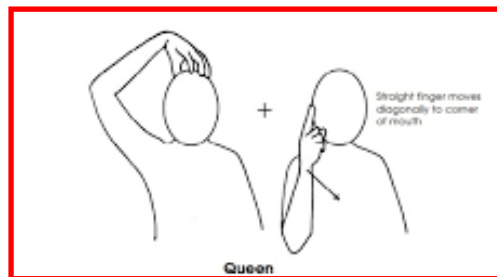
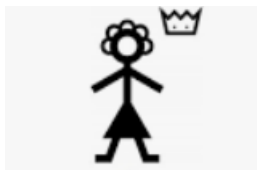
Fun in the sand and fish and chips for lunch



Sign of the Week

We are going to be putting a different Makaton sign every week onto the newsletter. This will give you the opportunity to practise different signs with your child at home.

Queen

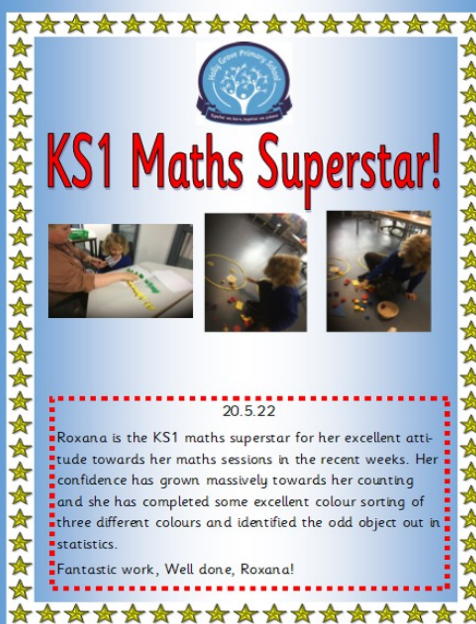


Makaton Sign



Anna is our staff member of the week for gaining lots of confidence in class, settling in really well and being amazing with the children.

Well Done Anna!



Head Sprout Reader of the Week

20th May 2022



Ted

Ted has worked really hard on his Head sprout this week. He has just completed episode 2, scoring 100%!

We are very proud of you Ted!

Holly Grove Heroes

Aisling's Class - Oliver

Samantha's Class - Archie

Laura's Class - Talha and Menaal

Libby's Class - Michael. A

Rebecca's Class - Samuel

Danielle's Class - Aayan

Julie's Class - Kyle

Connor's Class - Everyone

Alison's Class - Ryan

Jack's Class - Reuben



HAPPY BIRTHDAY!

Staff - Anna. B

Children - Charlie.B, Zachary, Phinn and Varian



We would love to share your Platinum Jubilee celebrations photos on our newsletter.

You can send photos etc.to:

newsletter@holly-grove.lancs.sch.uk



What is the Queen's Platinum Jubilee?

This year, there will be year-long Platinum Jubilee celebrations around the UK, the Commonwealth countries and other countries around the world.

This is to celebrate The Queen's reign.

The Queen has been on the throne for 70 years and will be the first British monarch (king or queen) to celebrate a Platinum Jubilee.



Platinum Jubilee Scavenger Hunt

- ☐ Something purple
- ☐ Something red
- ☐ Something white
- ☐ Something blue
- ☐ The number 70
- ☐ Photo of the queen
- ☐ Bunting
- ☐ A teacup
- ☐ A crown
- ☐ A union jack



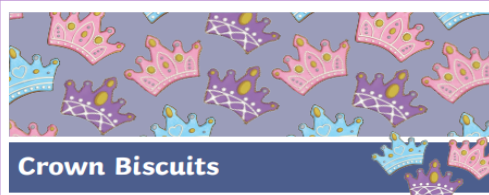
Crown Biscuits

Ingredients

125g butter or margarine, at room temperature
55g caster sugar
180g plain flour
200g white chocolate
edible gold and silver balls
jelly sweets
edible glitter

Method

1. Beat the butter and sugar together in a large mixing bowl using a wooden spoon, until light and fluffy.
2. Gradually add the flour and mix until a smooth dough is formed. Wrap in plastic food wrap and chill in the fridge for 30 minutes.
3. Preheat the oven to 190°C/375°F/Gas Mark 5.
4. Roll out the dough on a floured surface until it is about 1cm thick.
5. Cut out shapes with a crown-shaped cutter, or use a paper template.
6. Place the biscuits on a greased baking tray and cook in the preheated oven for 15-20 minutes or until golden brown.
7. Cool on a wire rack.
8. Melt the chocolate in a bowl over a pan of hot water, or in the microwave.
9. Dip one side of each biscuit into the melted chocolate and then decorate with the gold and silver balls, jelly sweets and glitter.
10. Let the chocolate set and enjoy!



Crown Biscuits

Hints and Tips

- There are lots of different cookie cutters in craft shops and large department stores.
- Be careful not to overheat the chocolate, as it spoils easily. Melt it in a bowl over a pan of hot water, and make sure no water gets into the chocolate. Alternatively, melt it in a microwave on medium power for 30-second bursts until it is completely liquid.
- Try adding a small amount of food colouring to the chocolate to make lovely pastel colours.
- Decorating these biscuits is a great activity for strengthening little fingers, as they pick up the tiny sweets and place them on the crowns. You can also investigate symmetry in the patterns made on the crowns.